

45182 to 45189—Continued.

45183. "(No. 2386a. Ichang, Hupeh, China. March 24, 1917.) Mixed strains of *Han ts'ai*, a leaf vegetable for hot weather. It thrives best in well-drained, rich, light soil, but it is not very particular after once having started well. Mix seeds with sifted dry soil or sand and sow broadcast over a well-prepared bed; or sow between the poles on which Yard Long beans, etc., are raised."

45184. *IPOMOEA REPTANS* (L.) Poir. Convolvulaceæ.
(*I. aquatica* Forsk.)

"(No. 2387a. Wuchang, Hupeh, China. June 15, 1917.) The *Kuan ts'ai*, an annual herb, is cultivated by the Chinese as a hot-weather leaf vegetable and is prepared and eaten much like spinach. It is usually sown in rows at intervals during the spring and summer, to insure a continuous supply of greens. It thrives best in a rather wet, heavy soil and withstands being submerged (even for several days) without injury. The foliage resembles that of the sweet potato a good deal, but the roots are not fleshy. The young shoots are cut at intervals until the plants become exhausted. The white or pale rose-colored flowers appear in July and August, and shortly after flowering the plants set a good supply of seeds which are harvested for the next season's crop. Chinese name *Kuan ts'ai* (*W'ong tsai*), meaning jar vegetable or bamboo-leaf vegetable."

45185 to 45189. *BRASSICA PEKINENSIS* (LOUR.) Gagn. Brassicacæe.

Pai ts'ai.

45185. "(No. 2388a. Taianfu, Shantung, China. March 1, 1917.) A heavy winter *pai ts'ai* of fine quality, making firm much-elongated heads. Sown out in early August and transplanted in rich well-worked soil; it must not suffer from lack of water. Can be kept throughout the whole winter when stored in a cool dugout cellar; can also be held in good condition for several months when hung from the rafters of a cool storeroom or kept in an airy box."

45186. "(No. 2389a. Hankow, China. June 9, 1917.) A spring and autumn variety of Chinese cabbage of open growth; eaten boiled, like kale or mustard sprouts. Sown from early April to the end of May for spring consumption; for autumn use it is planted from the end of July to the end of August. Chinese name *Ya hao pai ts'ai*, meaning fresh-leaf cabbage."

45187. "(No. 2390a. Hankow, China. June 9, 1917.) An open-headed, very dark green variety of Chinese cabbage, sown out in September; persists throughout the winter in mild climates. Chinese name *Hci pai ts'ai*, meaning black *pai ts'ai*. Probably this should be cultivated as greens for winter in the South Atlantic and Gulf States."

45188. "(No. 2391a. Hankow, China. June 9, 1917.) An open-headed variety of Chinese cabbage, sown out in August and used as a fall and winter vegetable. Chinese name *Chiang kan pai ts'ai*, meaning oar-shaped *pai ts'ai*. This should probably be cultivated as greens for winter use in the South Atlantic and Gulf States."

45189. "(No. 2392a. Hankow, China. June 9, 1917.) A winter variety of *pai ts'ai* with solid heads; sown out in September. Chinese name *Nan ching pai ts'ai*. This should probably be cultivated as greens for winter use in the South Atlantic and Gulf States."